

LISE & BERTRAND JOUSSET

“ROSE À LIES” PET-NAT



ON THE FARM

FARMING: Practicing Biodynamic

HARVEST: By hand

TOTAL AREA: 8.7 hectares

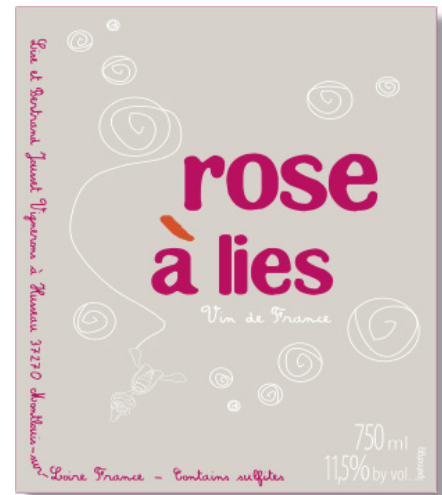
IN THE VINEYARD

SOIL: Sand and flinty clay with a limestone base

VINE AGE: Grolleau 80 years old, Gamay 60 years old

YIELDS: 40HL/ha

VINEYARD SIZE: 1 ha



IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Used oak barrels

AGING: In bottle (12 months)

FILTRATION: None

FINING: No

SULFITES: Zero added

ALCOHOL: 12.5%

PRODUCTION: 400 cases

50% GAMAY, 50% GROLLEAU

- Grapes arrive in small cases
- Direct press
- Juice goes by gravity in used oak barrels for fermentation to happen
- Fermentation is stopped when 15g of sugar remains
- Bottling between December and February, according to the vintage
- Fermentation will start again in bottle
- 1 year aging in bottle
- Disgorging and filling to the top with other bottles
- Cap sealing

NOTE: “Rose à lies” comes from a blend of 2 parcels of Gamay (60 years old) and 2 parcels of Grolleau (80 years old).

REGION: Loire
AOP – Vin de France